

The **Waterfront** ANNA MARIA {DINNER 4:30-CLOSE}
Restaurant & Craft Bar

APPETIZERS

FRIED GREEN TOMATOES 17
BEEFSTEAK TOMATO | CORNMEAL CRUST |
PIMENTO CHEESE

KUNG PAO CALAMARI 18
FLASH FRIED | ONION | FETA | BANANA PEPPER |
THAI SWEET CHILI

STEAMER BOWLS {GFO} 18
TERRA CEIA CLAMS OR PEI MUSSELS |
GARLIC CREAM OR TOMATO BASIL

BAKED BRIE 19
PHYLLO DOUGH | HONEY | ALMONDS |
GRAPES | APPLES | CRACKERS

FRIED QUESO BLANCO 16
HAND-BREADED MEXICAN
QUESO BLANCO | CILANTRO-MOJO SAUCE |
DRIZZLE OF CHILI-ORANGE JARRITOS REDUCTION

CHEF'S BOARD {GFO} 21
DAILY SELECTION OF CHARCUTERIE | CHEESE |
ACCOMPANIMENTS | BAGUETTE

TUNA SASHIMI {GFO} 19
SHALLOW FRIED | WASABI CRUST | WAKAME SALAD |
PICKLED GINGER | WASABI | SWEET SOY

GROUPE TACOS {GFO} 20
LIGHTLY BLACKENED | GRILLED FLOUR TORTILLAS |
CHEDDAR JACK | JICAMA SLAW | PICO DE GALLO

HOUSE COLD SMOKED SALMON {GFO} 19
ONION | CAPERS | DILL CREAM CHEESE |
CUCUMBER | FLATBREAD CRACKERS

MAIN COURSES

SHRIMP & GRITS {GFO} 30
CHORIZO | ROASTED RED PEPPERS | GRIT CAKE |
PARMESAN CREAM

FRUTTI DI MARE {GFO} 29
DIVER SCALLOPS | MUSSELS | SHRIMP | CLAMS | LEMON |
GARLIC | OLIVE OIL | BASIL | TOMATO | LINGUINI

PASTA PRIMAVERA {GFO} 24
SEASONAL VEGETABLES | ROASTED RED
PEPPERS | GRILLED PORTOBELLO | OLIVE OIL |
ROASTED GARLIC | FETA | LINGUINI | BALSAMIC DRIZZLE

FRIED SHRIMP {GFO} 26
HAND-BREADED | SEASONAL VEGETABLE | HOUSE
POTATOES | ORANGE-CILANTRO DIPPING SAUCE

TOM KHA {GFO} 27
FRESH CATCH | CLAMS | MUSSELS | SHRIMP |
FRESH GULF FARE | COCONUT MILK | GALANGAL |
SAVORY STOCK | MUSHROOMS | CILANTRO |
SCALLION | LIME

BRAVEHEART PRIME N.Y. STRIP {GFO} 40
PEPPERCORN CRUSTED & CHARGRILLED | BLACK
GARLIC COMPOUND BUTTER | HOUSE
POTATO | SEASONAL VEGETABLE

SOUP & SALADS

BOB'S LOBSTER BISQUE CUP 7 | BOWL 9
LOBSTER STOCK | CREAM | SHERRY

SOUP DU JOUR CUP 6 | BOWL 8

TROPICALE {GF} SM 11 | LG 17
ARUGULA | AVOCADO | HEARTS OF PALM | SHAVED
PARMESAN | BALSAMIC VINAIGRETTE

CLASSIC CAESAR {GFO} SM 11 | LG 17
ROMAINE HEARTS | CROUTON CRUMBLES | SHAVED
PARMESAN | HOUSEMADE CAESAR DRESSING

HARVEST BEET {GF} 17
ROASTED BEETS | GOAT CHEESE |
CANDIED WALNUTS | PEAR | ARUGULA |
OLIVE OIL | MAPLE-BALSAMIC GLAZE

KALE & BRUSSELS {GFO} 17
TOASTED ALMONDS | SHAVED PARMESAN |
DRIED CHERRIES | GREEN APPLES |
SHALLOT MUSTARD VINAIGRETTE

GRILLED ROMAINE {GFO} 17
NEUSKE'S BACON | GORGONZOLA | GREEN APPLE |
RED WINE VINAIGRETTE

ENHANCE YOUR SALAD

BEEF TENDERLOIN 13
CHICKEN 10 | GROUPE 13
SHRIMP 10 | AHI TUNA 12
DIVER SCALLOPS 14 | TUNA SALAD 7
SALMON 11 | GROUPE CAKE 11

CHICKEN PARMESAN 24
MARINARA | BUFFALO MOZZARELLA | LINGUINI |
SEASONAL VEGETABLE

SCOTTISH SALMON {GFO} 29
MAPLE MUSTARD GLAZE | OLIVE OIL DRESSED ARUGULA |
HOUSE GRAIN

WASABI CRUSTED TUNA {GFO} 29
SHALLOW FRIED | SWEET SOY GLAZE | KALE & BACON
SALAD | WASABI VINAIGRETTE | HOUSE GRAIN

SCALLOPS & PORK BELLY 35
GOCHUJANG MARINATED PORK BELLY | SEARED DIVER
SCALLOPS | HOUSEMADE KIMCHI | FRIED RICE

PORK TENDERLOIN {GFO} 29
CHARGRILLED & SLICED | APRICOT GLAZE |
HOUSE POTATO | SEASONAL VEGETABLE

GROUPE CAKES 29
CREOLE MUSTARD | LEMON | HOUSE POTATO |
SEASONAL VEGETABLE

FRESH CATCH {GFO} 35
CHEF'S DAILY CREATION FEATURING FRESH & LOCAL FARE

WINES BY THE GLASS

WHITES

Noble Vines CHARDONNAY (CALIFORNIA) CREAMY 11
HESS ESTATE CHARDONNAY (NAPA) FRUITY 9
SIMI CHARDONNAY (SONOMA) FRUIT FORWARD & SLIGHT CREAM 13
VILLAGGIO PINOT GRIGIO (ITALY) RICH & FULL BODIED 9
CAVALIERE D'ORO PINOT GRIGIO (ITALY) FRUITY & DRY 9
CLEAN SLATE RIESLING (GERMANY) GREAT FRUIT & ACIDITY 9
MATUA SAUVIGNON BLANC (MARLBOROUGH) FRESH & CRISP 9
KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND) CITRUS 10
CHATEAU VIGNELAURE ROSÉ (PROVENCE) VIBRANT ACIDITY 14

REDS

GROVE RIDGECABERNET SAUVIGNON (CALIFORNIA) SMOOTH 9
MARTINI CABERNET SAUVIGNON (SONOMA) DRY, BIG & BOLD 10
BR COHN SILVER LABEL CABERNET SAUVIGNON (SONOMA) 15
TILIA MALBEC (ARGENTINA) SMOOTH & SPICY 9
CATENA MALBEC (MENDOZA, ARGENTINA) BIG & BOLD 10
MARGARETT'S MERLOT (CALIFORNIA) CHOCOLATE & BERRY 10
ANGELINE PINOT NOIR (SONOMA) FLAVORS OF PLUM & MOCHA 9
MONTEREY PINOT NOIR (CALIFORNIA) SPICY & EARTHY 10
TORTOISE CREEK ZINFANDEL (CALIFORNIA) MED BODY & FRUIT 9

SPARKLING

VEUVE DU VERNAY BRUT (FRANCE) DRY & CRISP 9

WINE CREATIONS

HOUSE MADE SANGRIAS LOADED WITH FRUIT (RED & WHITE) 9
MIMOSA WITH FRESH PRESSED OJ 9

BEER

DRAFTS

JAI ALAI (7.5%) TAMPA BAY IPA BY CIGAR CITY BREWING 6
FAT TIRE AMBER ALE (5.2%) CARAMEL MALTS, FENNEL & APPLE 6
HACKERPSCHORRE (5.5%) TRADITIONAL GERMAN WHEAT 6
ST. BERNARDUS ABT 12(10%) DARK BELGIAN TRAPPIST ALE 7
ROGUE DEAD GUY ALE (6.8%) AMBER MAIBOCK-STYLE 6
PAULANER LAGER (4.9%) WORLD RENOWNED MUNICH LAGER 6
KENTUCKY BOURBON BARREL ALE (8.2%) NEED WE SAY MORE?! 6
GUINNESS STOUT (4.1%) CLASSIC DARK ROASTED IRISH BREW 6

BOTTLED CLASSICS

BUDWEISER 4
BUD LIGHT 4
MICHELOB ULTRA 4
COORS LIGHT 4
MILLER LITE 4
AMSTEL LIGHT 5
BLUE MOON WHEAT 5
CORONA 5
SAMUEL ADAMS 5
STELLA ARTOIS 5

BOTTLED & CANNED CRAFTS

BRECKENRIDGE VANILLA PORTER (4.7%) DARK, RICH ALE 6
REEF DONKEY (5.5%) AMERICAN PALE ALE FROM TAMPA 6
LAGUNITAS IPA (5.7%) BIG & HOPPY 6
RADEBERGER PILSNER (4.8%) PREMIUM GERMAN PILSNER 6
DOG FISH HEAD SEA QUENCH (4.9%) SESSION SOUR 6
WARSTEINER DUNKEL (4.8%) ROASTED BARLEY MALT 6

GLUTEN FREE BOTTLES

OMISSION LAGER (4.6%) CRISP TRADITIONAL LAGER 5
OMISSION PALE ALE (5.8%) BOLD & HOPPY 5

THE WAGON

Heineken Zero_{N/A5}
CLAUSTHALER_{N/A4}

SIGNATURE COCKTAILS

BAY COOLER

VODKA | CUCUMBER | MINT |
SPLASH OF HOUSE SOURS | CLUB SODA
{ROCKS} 14

SMOKED MARGARITA

RESPOSADO TEQUILA | PRESSED LIME JUICE |
FRESH GINGER SYRUP | MEZCAL RINSED GLASS
{ROCKS} 14

STONE SOUR

IRISH WHISKEY | HOUSEMADE SOURS |
HAND PRESSED OJ | FROTHY EGG WHITES
{ROCKS} 14

SNOWBIRD

GIN | COCONUT WATER |
FRESH PRESSED LIME | GINGER
{UP} 14

JALAPEÑO MARGARITA

BLANCO TEQUILA | PRESSED LIME JUICE | AGAVE |
BASIL | CILANTRO | JALAPEÑO
{ROCKS} 14

1944 MAI TAI

The Classic in its Original Recipe from 1944
DARK RUM | LIGHT RUM | ORANGE CURACAO |
ORGEAT SYRUP | FRESH LIME
{ROCKS} 14

AMERICAN MULE

TITO'S VODKA | FRESH LIME | GINGER BEER |
{COPPER MUG} 14

THE WATERFRONT SPANISH G&T

DRY GIN | FRESH ROSEMARY |
JUNIPER BERRIES | SEASONAL FRUIT |
FEVER TREE TONIC 15

PALOMA

BLANCO TEQUILA | HOUSE-PRESSED GRAPEFRUIT |
FRESH LIME | SIMPLE SYRUP | CLUB SODA |
PINCH OF SALT 14

WITTE'S RYE

RYE WHISKEY | AMARO | ANTICO SWEET VERMOUTH |
HELLFIRE BITTERS
{WHISKEY CUBE} 15

~THE HISTORY OF THE WATERFRONT~

Built in 1922, the cottage was one of the original homes on Anna Maria Island. At that time, and for many years after, it was referred to as "Lorraine Cottage", Lorraine being the name of the builders' daughter. The main room of the cottage had wood panel walls recovered from the inside of an old ship and a fireplace made of stone and brick, just as you see it today. Most interestingly, a wagon wheel was used as the masonry support in building the fireplace, giving it its unusual circular pattern. The cottage remained a seasonal home for many decades, with several additions being made as ownership changed hands.

In the 1970's the cottage got its first commercial use as an art gallery. The next decade, it was reimagined as an ice cream parlor known as *Candy Cane's*, well-known for its player-piano. The cottage then became *Ato's*, a family-owned Polynesian style restaurant serving breakfast and lunch. In 1999, an English couple took ownership and rebranded the restaurant under the name you know as today, *The Waterfront*.

The Suzor family purchased *The Waterfront Restaurant* in 2002, and they continue to proudly own and operate it today. Tragically, in the early hours of March 18th, 2004, most of the original cottage was destroyed by a fire. Only the original fireplace and back building could be salvaged. These remaining fixtures played an important role in the new construction, as the restaurant was designed with Lorraine Cottage in mind. Nineteen months later, in October of 2005, *The Waterfront Restaurant* reopened with much of the original staff and management.